



Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 3 calendar days for priority items, 10 days for priority foundation items (8-405.11) or 90 days for core items (8-406.11).

## Food Establishment Inspection Report

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Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations <b>3</b>		Date <b>1/29/20</b>	
		No. of Repeat Risk Factor/Intervention Violations <b>N/A</b>		Time In <b>9:30</b> Time Out <b>11:30</b>	
Establishment <b>Mulroy's Tavern</b>		Address <b>201 New Road</b>		City/State <b>Elsmere DE</b>	
License/Permit # <b>New</b>		Permit Holder <b>R. K. Bar UC</b>		Zip Code <b>19805</b> Telephone <b>3026549661</b>	
Purpose of Inspection <b>change of owner</b>		Est. Type <b>fe</b>		Risk Category <b>Med</b>	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Supervision		Employee Health		Good Hygienic Practices		Preventing Contamination by Hands		Approved Source		Protection from Contamination		Compliance Status	
IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT
<input checked="" type="checkbox"/>	<input type="checkbox"/>	1	Person in charge present, demonstrates knowledge, and performs duties											17	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2	Certified Food Protection Manager												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	3	Management, food employee and conditional employee; knowledge, responsibilities and reporting												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	4	Proper use of restriction and exclusion												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	5	Procedures for responding to vomiting and diarrheal events												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	6	Proper eating, tasting, drinking, or tobacco use												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	7	No discharge from eyes, nose, and mouth												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	8	Hands clean & properly washed												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	10	Adequate handwashing sinks properly supplied and accessible												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	11	Food obtained from approved source												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	12	Food received at proper temperature												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	13	Food in good condition, safe, & unadulterated												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	14	Required records available: shellstock tags, parasite destruction												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	15	Food separated and protected												
<input checked="" type="checkbox"/>	<input type="checkbox"/>	16	Food-contact surfaces; cleaned & sanitized												

Compliance Status		Time/Temperature Control for Safety		Consumer Advisory		Highly Susceptible Populations		Food/Color Additives and Toxic Substances		Conformance with Approved Procedures	
IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT
<input checked="" type="checkbox"/>	<input type="checkbox"/>	18	Proper cooking time & temperatures								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	19	Proper reheating procedures for hot holding								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	20	Proper cooling time and temperature								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	21	Proper hot holding temperatures								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	22	Proper cold holding temperatures								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	23	Proper date marking and disposition								<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	24	Time as a Public Health Control; procedures & records								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	25	Consumer advisory provided for raw/undercooked food								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	26	Pasteurized foods used; prohibited foods not offered								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	27	Food additives: approved & properly used								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	28	Toxic substances properly identified, stored, & used								<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	29	Compliance with variance/specialized process/HACCP								

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

### GOOD RETAIL PRACTICES

Safe Food and Water		Food Temperature Control		Food Identification		Prevention of Food Contamination		Proper Use of Utensils		Utensils, Equipment and Vending		Physical Facilities	
IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT
<input checked="" type="checkbox"/>	<input type="checkbox"/>	30	Pasteurized eggs used where required										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	31	Water & ice from approved source										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	32	Variance obtained for specialized processing methods										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	33	Proper cooling methods used; adequate equipment for temperature control										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	34	Plant food properly cooked for hot holding										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	35	Approved thawing methods used										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	36	Thermometers provided & accurate										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	37	Food properly labeled; original container										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	38	Insects, rodents, & animals not present										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	39	Contamination prevented during food preparation, storage & display										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	40	Personal cleanliness										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	41	Wiping cloths: properly used & stored										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	42	Washing fruits & vegetables										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	43	In-use utensils: properly stored										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	44	Utensils, equipment & linens: properly stored, dried, & handled										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	45	Single-use/single-service articles: properly stored & used										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	46	Gloves used properly										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	48	Warewashing facilities: installed, maintained, & used; test strips										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	49	Non-food contact surfaces clean										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	50	Hot & cold water available; adequate pressure										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	51	Plumbing installed; proper backflow devices										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	52	Sewage & waste water properly disposed										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	53	Toilet facilities: properly constructed, supplied, & cleaned										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	54	Garbage & refuse properly disposed; facilities maintained										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	55	Physical facilities installed, maintained, & clean										
<input checked="" type="checkbox"/>	<input type="checkbox"/>	56	Adequate ventilation & lighting; designated areas used										

Person in Charge (Signature) X. M. Dotson Date: 1/29/2020

Inspector (Signature) NCEETS11044 Follow-up:  YES  NO (Circle one) Follow-up Date: 2/10/2020





**DELAWARE HEALTH AND SOCIAL SERVICES**  
Division of Public Health

**Inspection Report**

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Delaware Division of Public Health  
Health Systems Protection  
417 Federal St., Dover, DE 19901

License/Permit # New

Date 1/29/20

Establishment Mulrooney's Tavern

Address 201 New Rd

City/State Elsmere DE

Zip Code 19805

Telephone 6549661

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Description
28	7-102.11 (PE) chemical spray bottles at bottom of prep table not labeled - corrected on site (COS) now labeled
23	3-501.17 (PE) Deli cheeses and sauces made on site not date marked - COS, now dated
43	3-304.12 c Cup without handle found in coleslaw in sandwich refrigerator
38	10-501.111 (PE) Bottom shelf in paper storage area, shelves in dry food storage area - minimal rodent droppings observed - Clean and sanitize areas - have pest service and seal possible entry points - clean and sanitize food contact surfaces (shelves) before use
55	6-501.114 c Unnecessary items found in food establishment
47	4-205.10 c Non commercial grade for food establishment (PE) equipment found: mixer, microwave, wood shelf for microwave, paper product shelving, household refrigerators and freezers
55	3-305.15 c Food preparation sink not available - menu requires prep sink - person in charge (PIC) will send standard operating procedures (SOP) to use sanitize sink for prep when not ware washing
10	5-204.11 (PE) Handsink not present for cook line - PIC will send SOP for hand washing

This ~~pre~~ inspection report will serve as the interim permit until 3/31/2020. An invoice of \$100 will be sent. Failure to pay may result in closure. This permit is approved with the agreement that a prep sink and handsink will be installed/variance within 6 months

Person in Charge (Signature) X M. Dutton

Date: 1/29/20

Inspector (Signature) MCETH11044

Date: 1/29/20